



In your box

- 2 Green Onions
- ¾ cup Jasmine Rice
- 8 oz. Green Beans
- 1 oz. Smoked Almonds
- 2 fl. oz. Teriyaki Glaze
- ½ fl. oz. Seasoned Rice Vinegar
- ½ oz. Light Brown Sugar
- 2 tsp. Sriracha
- 14 oz. Diced Chicken Thighs



Teriyaki Chicken Thighs with Smoked Almonds and green beans

NUTRITION per serving—Calories: 766, Carbohydrates: 92g, Fat: 22g, Protein: 50g, Sodium: 1679mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
30-40 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Mild

① You will need

Olive Oil, Salt, Pepper

Small Pot, Medium Non-Stick Pan

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- Thoroughly rinse produce and pat dry
- Ingredient(s) used more than once: **green onions**



1

Cook the Rice

- Bring a small pot with **jasmine rice** and 1½ cup **water** to a boil.
- Reduce to a simmer, cover, and cook until rice is tender, 18-20 minutes.
- Remove from burner and set aside.
- While rice cooks, prepare ingredients.



2

Prepare the Ingredients

- Trim ends off **green beans** and cut into 1" pieces.
- Trim and cut **white portions of green onion** into 1" lengths. Thinly slice green portions. Keep white and green portions separate.
- Crush **almonds** into coarse pieces.
- Pat **diced chicken thighs** dry, and season with a pinch of **salt** and **pepper**. *If you receive whole thighs, pat dry and, on a separate cutting board, cut into 1" pieces. Don't worry about trimming. Excess fat will render while cooking and add flavor.*



3

Sear the Chicken

- Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**.
- Add **diced chicken thighs** to hot pan and cook undisturbed, 3-4 minutes.
- Stir, then cook until browned, 1-2 minutes.
- Transfer chicken to a plate. *Chicken will finish cooking in a later step.* Keep pan over medium-high heat.



4

Cook the Green Beans

- Add **green beans, white portions of green onions**, and a pinch of **salt** to hot pan. Stir occasionally until green beans are lightly charred and crisp but still tender, 3-4 minutes.
- *If green beans need more time, add 2 Tbsp. water and stir occasionally, 1-3 minutes.*
- Transfer green beans to a plate. Keep pan over medium-high heat.



5

Make Sauce and Finish Dish

- Add **teriyaki glaze, rice vinegar, brown sugar, Sriracha** (to taste), and 2 Tbsp. **water** to hot pan and stir to combine. Bring to a boil.
- Return **chicken and any accumulated juices and green beans** to pan. Stir often until chicken and green beans are glazed and chicken reaches a minimum internal temperature of 165 degrees, 2-3 minutes.
- Plate dish as pictured on front of card, garnishing with **almonds** and **green portions of green onions**. Bon appétit!